Witbier - BIAB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **6.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(42%)*	81 %	4
Grain	Płatki pszeniczne	2 kg *(33.6%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(8.4%)*	60 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg *(8.4%)*	82 %	5
Sugar	Cukier	0.15 kg *(2.5%)*	100 %	---
Grain	Weyermann - Carawheat	0.3 kg *(5%)*	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	13.5 %
Boil	Challenger	10 g	20 min	7 %
Boil	Challenger	20 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	7 min
Spice	Curacao	20 g	Boil	6 min
Spice	Aframon	5 g	Boil	5 min